

DINNERLY



Crumbed Lamb Meatball Wraps

with Tomato, Spinach and Masala Sauce



25 minutes



2 Servings

Roll up to an easy Indian feast, with crumbed lamb meatballs and salad veggies loaded into warm tortillas. Drizzle with a moreish masala sauce and dive in.

WHAT WE SEND

- 1 tomato
- 10g masala seasoning
- lamb mince
- 20g panko breadcrumbs ¹
- 6 flour tortillas ¹
- 50g baby spinach leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 garlic clove
- 2 tbs mayonnaise ³
- 1 tsp white wine vinegar ¹⁷
- 2 tsp tomato paste
- 2 tbs vegetable oil

TOOLS

- medium frypan
- foil

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 760kcal, Fat 52.5g, Carbs 38.0g, Proteins 33.0g



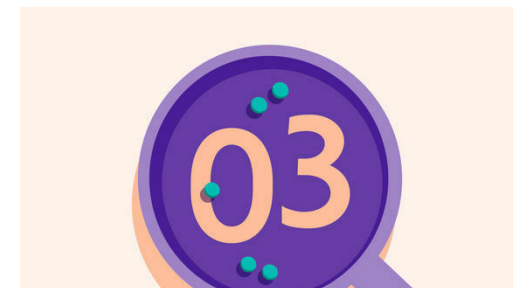
1. Prep ingredients

Preheat the oven to 220C (see Kitchen hack). Halve the **tomato**, then thinly slice. Crush **1 garlic clove**. Put the garlic, **1 tsp masala seasoning**, **2 tbs mayonnaise** and **1 tsp white wine vinegar** in a bowl, season with **salt and pepper** and stir to combine.



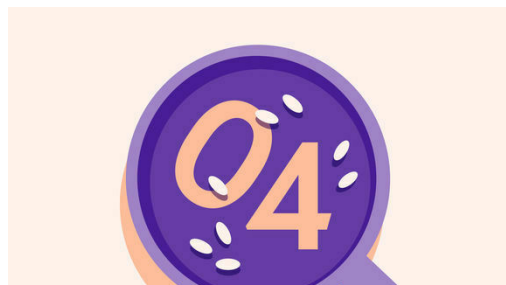
2. Make and crumb meatballs

Put the **lamb mince**, **remaining masala seasoning** and **2 tsp tomato paste** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into walnut-sized balls. Put the **breadcrumbs** in a shallow bowl. Coat the **meatballs** in the breadcrumbs.



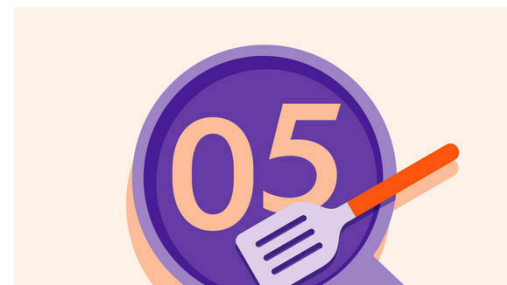
3. Cook meatballs

Heat **2 tbs vegetable oil** in a medium frypan over medium-high heat. Cook the **meatballs**, turning regularly, for 6-7 mins until golden and cooked through. Remove the pan from the heat.



4. Warm tortillas

Meanwhile, enclose **4 tortillas*** in foil. Put in the oven for 8 mins or until softened and warmed through.



5. Serve up

Divide the **warm tortillas** among plates and spread with the **masala mayonnaise**. Top with the **spinach**, **tomato** and **meatballs** and enjoy!



6. Kitchen hack

Don't want to turn the oven on? Simply heat a medium frypan over high heat and warm the tortillas, one at a time, in the pan for 30 secs each side or until softened. Cover with a clean tea towel to keep warm.